

# Roasted Pear and Brie Sandwich



Recipe Rating	
Total Time	55 Minutes
Cooking Time	40 Minutes
Total Labour	15 Minutes
Knife Skills	None

Equipment	
Cutting Board	Chef Knife
Spatula/Spoon	Hotel pan
Mixing Bowl or Pan	Retherm cart

## Roasted Pear and Brie Sandwich

	25 Portions		50 Portions	
	Metric	Standard	Metric	Standard
Pears	1.8 kg	4 lb	3.6 kg	8 lb
Canola Oil	175 mL	6 fl oz	350 mL	12 fl oz
Brown Sugar	300 g	10 oz	600 g	20 oz
Brie Cheese, sliced	1 kg	37.5 oz	2 kg	75 oz
Salt	15 g	1 tbsp	30 g	2 tbsp
Black Pepper, powder	15 g	1 tbsp	30 g	2 tbsp
Mayonnaise	375 mL	12 fl oz	750 mL	24 fl oz
Spinach, raw	375 g	13 oz	150 mL	26 oz
Bread Slices, whole wheat, can substitute for large baguette slices	50 ea.	50 ea.	100 ea.	100 ea.

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	<b>Method</b>
	<p>1. Gather ingredients, place sliced pears in a mixing bowl. Place brown sugar, salt, pepper and mix.</p>
	<p>2. Transfer pears to 2" deep hotel pan. Cover leaving a slight opening, retherm for 40 minutes at 130°C.</p>
	<p>3. To assemble, spread mayonnaise on the bottom bread, place spinach, roasted pears, and sliced brie. Cut on a bias and garnish with extra pieces of roasted pear.</p>